### Colourful steps

The 272 steps to the world famous Batu Caves in Malaysia now shine freshly painted in rainbow colours!

The original traditional red was already very faded, so it was time for a new coat of paint. On Instagram, the new look has already proven to be a hit. The plan of the responsible authorities to attract more visitors to the already important tourist attraction seems to be working.

However, the state’s monument authority has now also intervened, fearing that the temple could lose its status as a listed site. Local media report that the painting of the stairs would have required an appropriate permit, which, however, did not exist.

The Batu Caves, ‘guarded’ by the world’s highest statue of the Hindu war god Murugan, 42.7 metres high, are about 13 kilometres from Malaysia’s capital. The Hindu temple complex is visited annually by millions of worshippers and tourists, especially during the three-day Thaipusam Festival, which takes place annually in late January or early February.

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**Paving the way for Malaysian companies**

MATRADE Frankfurt’s efforts to assist Malaysian companies participating in German fairs and events

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Mr Badrul from MATRADE Frankfurt at Innotrans Berlin, where two Malaysian establishments (AZTI and SMH Rail Sdn Bhd) presented their services and products.

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For Malaysian company Schwenhan Sdn Bhd, MATRADE Frankfurt assisted in conducting a market survey. The company produces high quality stainless steel dish racks.

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Another highlight of Malaysian workmanship having been showcased in Germany was a quite unique motorbike. This 98% handmade beauty enabled its inventor Omar Jumiran to participate at the Intermot in Cologne in October. The story doesn’t stop here: On top, he was the first Malaysian ever to compete in the AMD World Championship of Custom Bike Building. His mind-blowing machine was honored with a fantastic 2nd place in the freestyle category.
For its third edition, the renowned ASEAN Investment Forum moved from Frankfurt to Düsseldorf.

On 10 July 2018, the four investment promotion agencies of the ASEAN member countries Malaysia (MIDA), Thailand (BOI), Singapore (EDB) and Philippines (DTI) held the third ASEAN Investment Forum in Germany.

Since its inception in 2016, this annual business seminar has become increasingly renowned among the German business community. After carrying out the event in Frankfurt in 2016 and 2017, the organisers decided to move the seminar to a different city to attract a new audience. Several major cities were in discussion, but in the end the four agencies have chosen the economic hub of Düsseldorf in the heart of Northrhine-Westphalia, home to countless German companies, both global players and from the Mittelstand. Co-organisers of the ASEAN Investment Forum in Düsseldorf were Ernst & Young (EY), IHK Düsseldorf (Chamber of Commerce and Industry) and the OAV (German Asia-Pacific Business Association).

Current trends in ASEAN

The event was attended by roughly 100 business people, whereby most of the participants came from the regional business community of Northrhine-Westphalia. After the welcoming remarks of the Deputy Director of IHK Düsseldorf, Dr. Gerhard Eschenbaum, Prof. Dr. Andreas Stoffers, a renowned ASEAN business expert from a private University in Munich, briefed the audience on current trends and developments in ASEAN. Among the most significant developments he identified were a global economic power shift from the western world to Asia-Pacific, the emergence of the fourth industrial revolution (so-called Industry 4.0) and the further increase of global trade through cost effective logistics (via mega container ships), more Free Trade Agreements and a growing middle class in Asia. Prof. Stoffers mentioned the opportunities for ASEAN in regard to this trend, highlighting the strategic geographical location (referring back to the global power shift to Asia-Pacific) of ASEAN to the audience.

Focus on four countries

The presentation of Prof. Stoffers was followed by a panel discussion with the four regional directors of the investment agencies (MIDA Frankfurt, BOI Thailand Frankfurt, EDB Singapore Frankfurt and DTI Philippines Berlin). The panelists held a short presentation highlighting the individual strengths and opportunities of their respective countries.
After a short coffee break, the event continued with a presentation of different business models for German investors in ASEAN. This in-depth presentation was held by a senior manager of EY and highlighted the differences of doing business in ASEAN compared to Europe (e.g. complex regulatory and tax environment, dynamic trade environment, diverse cultures and rapid changes in consumer needs and markets).

**Investors’ views**

The last programme point, as in the two previous editions of the ASEAN Investment Forum, was a panel with four speakers of German companies that have invested in the respective ASEAN countries to share their first-hand experiences with the audience. Invited by MIDA Frankfurt, Mr. Jörg Schieferdecker, the CEO of Heimann Sensor GmbH, spoke about his experiences in Frankfurt, attests the Malaysian F&B industry a high level of quality, especially with regard to ‘halal,’” he told MALAYSIA INSIGHTS.

As a special highlight MATRADE invited renowned Malaysia heritage chef Dr. Shahrim Karim. Shahrim who is also writing demos per day to introduce the manifold tastes of Malaysian heritage chef Dr. Shahrim Karim. Shahrim who is also writing for MALAYSIA INSIGHTS, will give two cooking demos per day to introduce the manifold tastes of Malaysian cuisine to the visitors. MALAYSIA INSIGHTS readers can find some of his recipes on pages 12-14.

The term ‘halal’ refers to products and services that are in accordance with Islamic laws and regulations. Malaysia, a predominantly Muslim country, not only implements these standards consistently, but also developed its own testing and quality assurance procedures. The country has set itself the ambitious goal of becoming one of the world’s leading authorities with regard to halal standards. According to Mr. Badrul, this is particularly important for many buyers and consumers. “Malaysia’s halal products are not only consumed in the Islamic world, but are also increasingly being exported to non-Muslim countries. The popularity of Malaysian halal F&B products is a result of Malaysia’s conducive halal ecosystem. Our halal certification systems, standards and regulations, infrastructures, incentives, human capital and Islamic banking are well supported by effective frameworks from various governmental institutions. All of these link together very well, creating a holistic and complete halal ecosystem in Malaysia,” Mr Badrul continued.

The Malaysian National Pavilion is located in Hall M 206.
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Malaysian food is very unique because it is an amalgamation of cultures, among them Malay, Chinese, Indians, Arabs, Indonesians, Thais, and Portuguese, to name a few. On my cooking missions around the world, I ensure to add these different tastes, flavors, colors, and textures onto the plate. Here are some of the dishes I served at the Ritz:

**Nasi Lemak**

Ritz's way. Their philosophy is that when you are at the Ritz, it has to be different; I was about to serve the Nasi Lemak the usual way but the Director of Food and Beverage recommended to boost the image of the food; therefore it was served in a Japanese bamboo lacquer ware – this gave the traditional Malaysian dish a very contemporary and international look and feel.

Three types of finger food were offered for this event. As hors d'oeuvres I prepared a fish-based appetizer which is a popular street food from the East Coast of Malaysia. It is made from fresh sardines, shallots and herbs, wrapped in banana leaves and grilled over charcoal. When I did it at the Ritz, it was grilled using a hot plate and it was good as well. The second appetizer was chicken sate and peanut sauce. Sate is a famous dish, especially in South East Asia. It can be found in Malaysia, Singapore, Thailand, and Indonesia, but the taste totally differs from one place to another. I believe, Malaysian sate is the best, because we add fresh and dry herbs. Our peanut sauce is made from roasted nuts and other ingredients while in other countries, it is made of peanut butter and coconut milk. In general, Malaysian sate is much tastier and flavorful. Authentic sate has to be grilled on charcoals to give the real sate flavor. However, there is another type of sate, which is

Three types of appetizers, chicken sate, satar and Nyonya spring roll

Nyonya spring roll

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Traditional nasi lemak, the Malaysian way!

Nasi lemak or coconut steam rice is Malaysian traditional food; it is very popular within the country and can be served for breakfast, lunch, dinner or supper. Basically, it is rice cooked with coconut milk and infused with pandanus leave or screw pine leaves, or lemon grass and other types of herbs. Traditionally it is served with sambal, which is a chilly paste cooked with onions and shrimp paste and crispy fried anchovies. It also goes with hard boiled eggs or omlette, sliced cucumber and steam water spinach, then it is wrapped in banana leaves and normally can be found in coffee shops and stalls on the street but also in fine dining restaurants. Other dishes that are served with nasi lemak are chicken rendang, fried spicy chicken, dried calamari sambal, and cockles sambal, to name just a few. There are different ways of cooking the rice and the added ingredients. The rice can be cooked with coconut milk in a pot, similarly to how one would cook white rice. Another method is by steaming, which is quite complicated and requires certain skills to do it. The rice has to be soaked overnight, then it is steamed for the first time, next it is soaked in the water for the second time, strained and steamed again. Then, the steam rice will be mixed with thick coconut milk and steamed for the last time. This method of cooking the rice will make it very fluffy, grainy, soft and longer lasting if kept properly. The texture is also better than the one that is cooked together with coconut milk.

At the Ritz Carlton Berlin, on the day that I was serving this dish, I learned to do it the
SATAR IKAN
Fish wrapped in Banana leaves

**INGREDIENTS**
- 500 gm spanish mackerel (filet only – to be mashed/chopped)
- 300 gm grated young coconut
- 5 # birds eye chilly – chopped
- 10 # shallots – slice thinly
- 3 cm ginger – slice thinly
- 1 stem lemon grass – slice thinly
- 3 tbsp tamarind juice
- Salt and pepper for seasoning
- banana leaves for wrapping
- bamboo skewer for grilling (similar to the satay bamboo skewer)

**METHOD**
1. Fish and grated coconut are mixed together
2. Mix all other ingredients and combine well
3. Add the tamarind juice and season well
4. Shape the banana leaf into a cone, and take 20/25 gm of the mixture
5. Cover the cone by inserting a bamboo skewer through the cone
6. Grill for 5 to 6 minutes

KUEH KERIA
Sweet potato doughnut coated with crystalised sugar

**INGREDIENTS**
- 500 gm yellow/orange or purple sweet potato
- ½ cup rice flour
- 1/3 cup wheat flour
- Oil for deep frying
- 1 cup white sugar
- 2 cups water

**METHOD**
1. In a pan, add the sugar and water, heat until all sugar melts
2. Do not overbrown or caramelise the sugar; the sugar should be thick
3. Add the cold doughnut and stir well until all doughnuts are covered with the sugar.

MEE GORENG MAMAK
Indian styled fried noodles

**INGREDIENTS**
- 500 gm yellow/egg noodles
- 3 tbsp oyster sauce
- 3 tbsp ketchup
- 3 tbsp dark soy sauce
- 4 # shallots
- 4 # garlic
- 2 tbsp chilli paste
- 200 gm boneless chicken breast, cut into 1/2-inch cubes (half cooked)
- 200 gm shrimp, peeled and deveined
- 2 cups bean sprouts, rinsed
- 2 tbsp mustard greens/sawi
- 12 carrots – cut into strips
- 200 gm cabbage
- 1 medium tomato, quartered
- Seasoning

**METHOD**
1. In a wok, heat up some cooking oil, add the shallots and garlic, stir until aromatic, then add in the chilli paste, let the paste cook for 7 to 8 minutes
2. Add the ketchup, dark soy sauce, oyster sauce, and stir well. Add in the chicken and shrimps
3. Add in the noodles and other vegetables.
4. Stir well so that all ingredients are mixed thoroughly in the noodles.
5. Season with salt and pepper
6. Serve hot and garnish with deep fried onion and cut red chilies

SHRIMP SAMBAL

**INGREDIENTS**
- 300gm shallots (sliced)
- 250 gm dried chillies (blend)
- 60 gm shrimp paste
- 1 kg large shrimp/prawn (lightly seasoned with turmeric powder and salt and lightly sautéed in oil/precoked)
- Salt to taste
- 150 ml Chilli sauce
- 150 ml tomato ketchup

**METHOD**
1. Heat the oil in a wok/pan and sauté the shallots till they become golden brown and fragrant
2. Add blended dried chillies and sauté until the oil on surface. Dissolve the shrimp paste with some water and add into the sambal paste
3. Then, pour chilli sauce and tomato ketchup and stir it slowly
4. When the paste is cook and smell aromatic, add the prawns into the paste
5. Salt to taste
A TASTE OF MALAYSIA

CHICKEN SATAY WITH PEANUT SAUCE

**INGREDIENTS**
- 4 pcs chicken breast – cut into 2 cm cubes
- 4 pcs lemon grass – grounded
- 2 inch galangal – grounded
- 1 tbsp coriander powder
- ½ tbsp turmeric powder
- ½ tbsp cumin powder
- ½ tbsp fennel powder
- 1 cup oil
- 1 cup water
- turmeric powder
- salt
- sugar

**METHOD**
1. Grind lemon grass, galangal, coriander, cumin, fennel seed and oil in a blender/food processor to produce a spice paste.
2. Use this spice paste to marinate the chicken, add in the oil and marinate overnight for the spiced to be immersed into the chicken.
3. Thread 2 to 3 pieces of the marinated chicken onto the skewer, until all the chicken pieces are used up.
4. Grill the chicken over a hot plate, or traditionally it is grilled over charcoal. Turn the skewers to prevent from burning.
5. Baste some oil on the meat while grilling using lemon grass.
6. Grill the chicken over a hot plate, or traditionally it is grilled over charcoal. Turn the skewers to prevent from burning.
7. Serve this pancake with chicken curry.

**ROTI JALA (Lacy Pancake)**

**WITH CHICKEN CURRY**

Lacy Pancake is a thin pancake of Malaysian origin. It often comes with chicken curry. It is typically served for breakfast and afternoon tea. It also tastes nice with sweet durian sauce.

**INGREDIENTS**
- 500 gm flour
- 3 eggs
- 70 gm butter – melted
- 500 ml water
- Salt to taste
- Yellow colouring/turmeric
- Oil

**METHOD**
1. In a bowl, add in the floor and break 3 eggs
2. Mix it well, add the water and stir well with a whisk until a ‘proper’ consistency is achieved.
3. Rest the mixture for ½ hour before starting to make the pancake.
4. Sift the mixture to prevent any lumps. Add more water until a smooth batter.
5. Heat a pan or hot plate with a small amount of oil. Pour the batter in a special funnel and directly onto the pan in a circular motion to create a web or lace like pattern.
6. When it is cooked, quickly remove from the pan and fold to your desired shape.
7. Serve this pancake with chicken curry.

**Classic Chicken Curry with Potatoes**

**INGREDIENTS**
- 3 pcs chicken breast – cut into 6-8 pieces / cubes
- 8 shallots
- 4 pcs garlic
- ½ inch ginger
- 3 tbsp chili paste
- 50 gm curry powder
- 2 cups water
- 2 cups coconut milk
- 4 tbsp cooking oil
- 3 potatoes – cut into medium dice
- 1 tbsp kerisik / roasted coconut paste - optional
- 2 stalk lemon grass
- 5 pcs curry leaves
- Salt to taste

**METHOD**
1. In a medium sauce pot, add some oil, saute the blended shallot, garlic and ginger until brown
2. Add the curry powder, stir well and add some water, then add chili paste. If it’s too dry, add some oil.
3. Keep on stirring until the paste is well cooked. You will smell nice aroma and the paste will turn brown and sandy
4. Add the chicken pieces and stir well. Add the water. Throw in the curry leaves and lemon grass stalk. Stir well.
5. Add thecube potatoes. Add the coconut milk and bring to boil. Season to taste
6. Watch out not to let your stew boil/bubbling too long because this will break the coconut milk. Stirring while it is boiling will prevent the breaking of the coconut milk.

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Except Friday 3 to 10 pm
Malaysia’s medical device industry is highly diversified industry that produces a broad range of products and equipment ranging from medical gloves, implantable devices, orthopaedic devices and dialysers. It also includes diagnostic imaging equipment and minimal invasive surgery equipment as well as other devices used for surgical, dental, optical and general health purposes.

The Malaysian medical devices industry consists of three main types of industry players:

- Manufacturers
- Suppliers of raw materials and services to the medical device manufacturing companies
- Importers and exporters of medical devices.

Due to its strong Intellectual Property (IP) protection regime and strategic geographic location, Malaysia is also an ideal location for investments in the medical devices sector. In addition, the industry has highly skilled human resources in production and management. An unsaturated domestic market with high growth potential and incentives to attract foreign investors completes the picture.

There is potential to further develop Malaysia as a Medical Devices Hub for both R&D and manufacturing in view of the strong supporting industries for medical devices, ranging from sterilisation services, sterile medical packaging, precision engineering, tool and die making, medical compounding to contract moulding, assembly and machinery fabrication, as well as electronic manufacturing services. The availability of these supporting industries has enhanced Malaysia’s position as an outsourcing destination and global supplier of parts and components for major medical devices and equipment companies.

Conform to international standards

The medical devices industry is one of the major contributors to the thriving Malaysian economy, due to a broad range of higher value-added and technologically advanced products such as cardiac pacemakers, stents, orthopaedic implantable devices, electro-medical, therapeutic, and monitoring devices.

Over 90 per cent of medical devices manufactured in Malaysia are exported. Therefore, it is indispensable that the products adhere to international standards, as well as global regulatory compliance systems. This is controlled and guaranteed by the Medical Device Authority (MDA), a regulatory body created under Ministry of Health (MOH).

The industry comprises over 200 manufacturers with implemented investments of US$ 3.43 billion, making Malaysia an up-and-coming global medical device manufacturing hub. More than 30 MNCs have made Malaysia their offshore manufacturing location, such as Abbott, Agilent, B. Braun, C.R. Bard, Symmetry Medical, Teledex, Resmed, Ciba Vision, Ambu, Toshiba Medical Systems, and Haemonetics. These MNCs have contributed to the development of a comprehensive local supply chain, benefitting many domestic players.

Furthermore, over 50 companies are categorised as Local Large Companies (LLCs), such as Vigilenz, Straits Orthopaedics, ideal Healthcare, Top Glove, Hartalega and Kossan Latex Industries.

The Malaysian medical devices industry shows great promise in creating high-income jobs, generating greater export value, and reinforcing the domestic supply chain ecosystem. Proof of its potential comes from the Medical Device Industry Outlook Report 2017 published by the Association of Malaysian Medical Industries (AMMI). The report highlights a remarkable value-added ratio of 57 per cent in the manufacturing of medical devices in Malaysia.

As the nation moves towards Industry 4.0, the accelerating pace of innovation in the medical devices industry is evidenced by local companies beginning to undertake R&D on incorporating robotics, automation, integrated processes, and IoT into their manufacturing processes. Industry players will continue innovating their product development, manufacturing processes, and business models.

Rubber based products

Malaysia is the leading producer and exporter of rubber medical devices worldwide. Made in Malaysia medical gloves, condoms and rubber catheters are known for quality and compliance to international standards. Today, there are a total of 590 Malaysian manufacturers producing examination and surgical gloves, condoms, catheters, and other rubber medical devices for use in hospitals and healthcare facilities in almost every country.

Related products include catheters, condoms/prophylactics, dental dams, medical gloves, medical rubber sheets, medical tubes, orthodontic elastic, breathing bags etc.

Malaysia remains the world’s leading supplier of medical devices (examination and surgical gloves), supplying more than 50% of the global demand.

Medical Tourism

Malaysia has risen to its immense potential as a preferred healthcare travel destination for the world. This is also shown by the fact that just recently the country has again been crowned ‘Medical Travel Destination of the Year’ for the third time in a row.

Malaysia’s strength in this field is based on an efficient and widespread two-tier system, consisting of a government-run universal healthcare system that serves Malaysian citizens, and a co-existing private healthcare sector that caters to citizens and international patients alike.

Global demand for healthcare services is expected to continuously expand in the future due to projected demographic shifts, among which are the increase in aging population, life expectancy and lifestyle diseases.

Malaysia offers top-quality healthcare services, thanks to stringent regulations and standards for safety and quality set by the Ministry of Health Malaysia (MOH), benchmarked against the highest standards in the world. In addition, Malaysian healthcare professionals are highly skilled and received training from renowned institutions around the world, operating in state-of-the-art facilities.

Malaysian healthcare institutions are accredited by the Malaysian Society for Quality in Health (MSQH), whose vision is to advocate, promote, and support continuous quality improvement and safety in the Malaysian healthcare arena.

Moreover, several Malaysian private healthcare institutions also hold accreditation from trusted international agencies, such as the Joint Commission International (JCI), which is considered the gold standard in global healthcare, as well as International Society for Quality in Healthcare (ISQua).

It is therefore no wonder that Malaysia was crowned ‘Medical Travel Destination of the Year’ at the International Medical Travel Journal’s Medical Travel Awards.
2017 – for the third consecutive year. The country’s successes through Malaysia Healthcare Travel Council (MHTC) on the global healthcare travel stage were also recognised. MHTC was awarded the ‘2016 Frost & Sullivan Asia Pacific – Travel Council of the Year’ at the 2016 Frost & Sullivan Asia Pacific Healthcare and Tourism Awards.

With top-notch private hospitals, ambulatory care centres and other private healthcare facilities providing top quality, safe and effective treatments in comfortable surroundings with ease of access and affordable prices, Malaysia has certainly become the preferred destination for medical tourists seeking quality healthcare treatments abroad at competitive prices, particularly in South-East Asia.

Private healthcare facilities which became the members of MHTC are equipped to assist international patients with extensive support services, such as international liaison with patients’ primary caregivers, assistance with visa extensions for medical purposes, arranging for translators, local logistic arrangements and much more.

To date, there are 78 MHTC Partner Hospitals, 20 of which represent MHTC Elite Partners, the most premier private hospitals in Malaysia. Many of these hospitals are decorated with multiple prestigious international awards, not only for the delivery of world-class treatments, but also for stellar healthcare services. According to MHTC, the top 5 countries of health visitors seeking healthcare in Malaysia in 2016 were Indonesia, China, India, Japan and United Kingdom.

Positioning Malaysia as the Sourcing Hub for Medical Devices

Malaysia External Trade Development Corporation (MATRADE) in collaboration with the Ministry of Health (MOH) recently organised the country’s renowned business matching International Sourcing Programme (INSIP) in conjunction with the Association of Private Hospitals of Malaysia International Healthcare (APHM) Conference and Exhibition 2018.

The INSIP is one of the initiatives by MATRADE to enhance Malaysia’s position as the sourcing hub for medical devices and serves as an effective platform for exploring and expanding the businesses with partners worldwide. The meetings resulted in potential sales of US$ 20.82 million.

In 2017, Malaysia recorded a new high in exports of medical devices reaching US$ 4.7 billion, a growth of 24.9% compared to 2016. For the first five months of this year, exports of medical devices grew by 10% compared to the same period last year, reaching US$ 2.14 billion.

For more information about INSIP and related programmes, please contact frankfurt@matrade.gov.my

Sources:
- Ministry of Health (MOH) http://www.moh.gov.my
- Association of Malaysian Medical Industries (AMMI) www.ammi.com.my
- Malaysian Rubber Export Promotion Council (MREPC) www.mrepc.com
- Malaysia External Trade Development Corporation (MATRADE) www.matrade.gov.my

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<td>@: <a href="mailto:info@reszonics.com">info@reszonics.com</a> W: <a href="https://www.reszonics.com/">https://www.reszonics.com/</a></td>
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“Land of Ideas” – Studying in Germany

Guest article by m.A. Dennis Bornhof
Student Advisory Service at IIK Düsseldorf

Studying in Germany as a career springboard

Germany is one of the most popular study countries for foreign students worldwide. The perfect blend of university-quality, low costs and high quality of life make it a very attractive place. More than 300,000 foreign students are currently studying in Germany, laying the foundation for their future international careers. Germany is one of the most popular study countries for students from Malaysia. Over 60% of the Malaysia students currently studying in Germany, laying the foundation for their future international careers. Ger-

and Australia.

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Germany is one of the most popular study countries for

students from Malaysia. More than half of the Malaysian stud-

ents in Germany study in those fields. The close links between universities and industry/companies also ensure excellent career opportunities after graduation. Espe-

cially German medium-sized companies in the technology sector are often world market leaders in their specialization.

After studying in Germany, there are many job opportunities

at home and abroad. The demographic change in Germany

also contributes to the fact that more and more companies

are actively seeking highly qualified foreign employees.

High quality of life

Germany ranks 4th out of 188 nations in the UN Development Programme (UNDP) Quality of Life Index. During the studies, this is, of course, an important factor, in addition to the quality of education, in order to successfully complete your studies. Only those who feel comfortable in their envi-

ronment can develop their full potential during their studies. In most German cities, especially in university cities, there is also the possibility to buy Asian food and thus bring a piece of home into one’s own home.

No tuition fees

An important point when choosing a university location is the cost of living. Especially here Germany can score points since the first degree at state universities is free in almost all federal states. During your studies, you should expect a total of 800 - 1000€ in living costs per month. This includes all costs such as rent, food, learning materials, semester fees, and public transport.

High reputation

German universities enjoy an excellent worldwide reputa-

tion, especially in the subjects of mathematics, computer

science, natural sciences and technology (MINT), which

are very popular with Malaysian students. More than half of the foreign students in Germany study in those fields. The close links between universities and industry/companies also ensure excellent career opportunities after graduation. Espe-

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Prerequisites

There are many ways for students from Malaysia to be ad-

mitted to a German university. The most common school degrees for this are:

Diploma of the Institute Teknologi MARA or Polytecnic

Direct admission to German universities of applied sciences.

SPM with STPM / A-Level / IB

Direct admission to German universities and universi-

ties of applied sciences

SPM with AUSMAT

After attending a Studienkolleg and passing the Fest-

stellungsprüfung (FSP), subject-specific access to uni-

versities and universities of applied sciences is granted.

The easiest way is to finish school with the STPM, the

A-Level or the International Baccalaureate. If the right

subjects have been chosen, the prospective students

may apply for all subjects at all types of universities.

Learning German

However, one of the basic requirements for admission

to a German university or university of applied sciences

is in most cases the passing of a recognized German

language examination (e.g. TestDaF, DSH or Telc C1

Hochschule). As a rule, knowledge of German at level

C1 of the Common European Framework of Reference

for Languages (CEFR) will be accepted by any university.

Passing this examination in combination with the cor-

rect school leaving certificate then enables access to the

German higher education system.

University application

Unfortunately, however, the German higher education

system is often complicated. Early and intensive plan-

ning is therefore indispensable. Often the subjects of

the school-leaving certificate have to fulfill certain min-

imum requirements in order to be allowed to study the

desired course of studies. We strongly recommend that

you seek expert support, for example from the German

Academic Exchange Service (DAAD).

The Institut für Internationale Kommunikation (IIK)

also supports parents and students in setting the right

course for their studies in Germany. The IIK offers spe-

cial full programmes which advise the students already

during their graduation, check the necessary docu-

ments for the visa and university application already in

Malaysia, prepare them for the language examination in

intensive language courses and test training and super-

vises the students during the entire application phase up

to enrolment.

STUDY PREPARATION PROGRAM

BASIC PACKAGE

• intensive study advisory even before departure including check for higher education entrance qualification
• health insurance
• visa support
• sending the visa documents via UPS
• pick-up at the nearest airport or train station
• assistance in dealing with public authorities etc. (e. g. registration with the city, opening of bank account, visa extension)
• German course: 600 hours total in 45 min lessons and intermediate examinations
• homework assistance
• personal care and optional monthly summary report to a parent or official bodies
• optimization of your chances of obtaining a place at a university in Germany

PREREQUISITES

• Before the program starts you must have received “study advisory in your home country” and meet the appropriate requirements for studying in Germany

• The program can be shortened or extended by up to 6 months, depending on higher or lower level language skills

• begins each month from January to March or August to October (depending on starting study in the winter or summer semester) and German language skills
Choosing the right fields

The choice of the right course of study is one of the most important prerequisites and should be made as early as possible. It depends, for example, on which combination of subjects you have to choose for the A-Levels. Malaysian students should therefore already determine a rough direction for their later studies after the SPM. For example, whether it should be a technical or a social science field of study. After this choice has been made, the corresponding subjects must be chosen in the secondary school leaving certificate. The IIK will be happy to advise you in this phase to ensure a smooth process. Also our partners in Malaysia like the German Malaysian Institute, Intec Education College, Riam Institute of Technology or our local partner agencies are happy to advise you and offer suitable programs, which are especially designed for the needs of a university career in Germany.

After finishing secondary school, the focus should be on good preparation for the required German exams. This normally takes 800-1000 lessons of German as a foreign language up to level C2. There also English-language courses of study in Germany. However, basic German language skills are usually required too and the choice is still mostly limited to master studies. Good command of German enhances your job opportunities dramatically. After your studies in Germany you have two years to study in Germany.

As you can see, studying in Germany offers a wide variety of opportunities and career steps. However, as for all studies abroad a long-term planning, experienced partners and a bigger eager to learn are indispensable for success.

Introducing the IIK as educational partner for Malaysian students

The “Institut für Internationale Kommunikation e.V.” (IIK) located in Düsseldorf and Berlin is a successful Germany-wide educational institution at the crossroads between higher education, applied studies, and professional in-company training. As a non-profit spin-off of Düsseldorf University, it is recognized worldwide for its professionalism in conducting international programs, where it largely benefits from its network of universities, academic colleagues and alumni all over the world (about 50,000 in 25 years).

For many years now, the IIK has been the partner of several Institutions of higher education in Malaysia like German Malaysian Institute (GMI), Intec Education College and Riam Institute of Technology. Those institutes prepare the Malaysian students with specialized A-Level programs for their further studies in Germany. For our partners, IIK organizes tailor-made programs including language test preparations, accommodations, and full assistance during the university application process. During the last years, more than 250 Malaysian students found their way to universities all over Germany through these cooperations.

The IIK also partners with several agents and language schools across the country to offer our services to individual parents and students. Furthermore, the IIK works closely together with Malaysian scholarship donors like MARA, JPA, and YTH to support their scholars during the programs at IIK.

IIK’s activities also include running one of the country’s largest computer-based testing centers with a focus on foreign language testing (e.g. TOEFL, TOEIC, GMAT, GRE). Intensive management and communication training are also important elements of IIK’s course program, equipping students and professionals with key qualifications and the skills needed to succeed in their job.

IIK Firmenservice GmbH, a 100% subsidiary of the IIK e.V., offers language, communication, and management training tailored to the needs of the respective business as well as text and online services for companies, and TestDaF).

As a non-profit institution (e.V.), IIK works closely together with a long list of universities and institutions to promote internationalization and, with its independent financial means, supports various projects in this field, mainly:

- International conferences and projects
- Grants for students and teachers from Germany and abroad
- Websites dedicated to the teaching of foreign languages (esp. German)
- Awards and prizes

For additional information please feel free to contact the IIK at any time.

What are your tips for students who are considering studying in Germany?

You have to adjust your mindset to the way the Germans think because they have the right mindset when tackling a task which also applies towards your studies.

What do you like most about studying in Germany?

The university system does not put too much pressure on the students. It also provides a calm and peaceful environment for students.

How well did the language course prepare you for your studies?

I would say that the language course is the most important part when considering to study abroad in Germany. IIK has prepared me well enough for me to enter my university.

Where do you see yourself in 5 years time?

Hopefully, in five years I will already be working and preferably here in Germany. I would also like to bring back the knowledge gained in Germany to Malaysia and share it with my fellow countrymen.

Adam Sanaf is a Malaysian student enrolled at the University of Applied Sciences (Hochschule Düsseldorf). He is studying product development & production in the 7th Semester. Prior to this, the GMI graduate visited IIK Düsseldorf to enhance his German language skills. MALAYSIA INSIGHTS asked him about his experiences as a student in Germany.

What do you like most about studying in Germany?

I like the atmosphere and the fact that Düsseldorf is a rather small city. It is not too noisy and has a very organized system, which I find impressive. The city is also very safe and secure. Furthermore, the cultural diversity is very attractive.

How well did the language course prepare you for your studies?

I found the language course to be very helpful. It helped me improve my language skills and confidence in speaking German. Also, the professor made the classes enjoyable and engaging.

Where do you see yourself in 5 years time?

I see myself working as a product developer in the Düsseldorf area. I hope to continue improving my language skills and eventually teach German as well.